THE SPRING RENEWAL membership campaign for the NAACP is being conducted by Mrs. Charlotte Downie, right. Here she checks over membership materials with Joseph T. Williams, NAACP youth council representative, and Mrs. Queen Esther Hill, NAACP office secretary. The spring renewal campaign continues through May 31 with report meetings every Tuesday night, 7:30 to 10 at the office, 1234 Druid Hill Ave.

SCOTLAND'S BEST DISTILLERIES PRODUCE CUTTY SARK THIS QUALITY SCOTCH WHISKY

ENTER THE Washington FLOUR CAKE BAKING CONTEST

IN THE AFRO-AMERICAN COOKING SCHOOL

MAY 10-11

1ST PRIZE $25.00

2ND PRIZE $15.00

3RD PRIZE $10.00

PLUS:

A 5-POUND BAG OF EITHER SELF-RISING OR ALL-PURPOSE FLOUR TO EVERY PARTICIPANT IN THE CONTEST!!!

For the BEST Cakes you ever tasted . . .

Washington FLOUR

SELF RISING OR ALL-PURPOSE

Read Your AFRO-AMERICAN for Full Details

Inexpensive Strawberry Creme in class with gourmet dessert

When plump and juicy strawberries are in season—it's almost impossible to get enough of them.

Although they're delicious alone, it's also a challenge to your imagination to serve them in different and unusual ways. A suggestion that is simple to make and is the basis of many taste-tempting desserts is light and fluffy Strawberry Creme.

* * *

ALTHOUGH STRAWBERRY Creme looks and tastes like fine and fancy fare—it's actually inexpensive and easy to prepare. That's because it's made with double-rich evaporated milk whipped high and light—then lavishly studded with red-ripe berries and crunchy almonds.

Simply chill the milk until ice crystals form around the edges of your ice tray and whip in a cold bowl with cold beaters. Strawberry Creme may be served as a topping — as a filling for cream puffs — or just "as is" piled high in a dessert dish.

To please your family and friends — try these Strawberry Creme Desserts. Or, you don't have to stick to ours. Use your ingenuity to make Strawberry Creme creations of your own.

* * *

FOR STRAWBERRY Creme use two-third cup Pet Evaporated Milk, three tablespoons sugar, two tablespoons lemon juice, one-third cup slivered almonds, toasted, and one cup sweetened fresh Strawberries, crushed.

Chill evaporated milk in ice tray until frozen around edges. Chill one one-half-quart mixing bowl and beaters too. Put ice cold milk and sugar into cold bowl and whip with electric mixer until fluffy.

Add lemon juice and whip until very stiff. Fold in almonds and strawberries. Spoon into dessert dishes and chill until ready to serve (up to 30 minutes).

Serves 4. For variety, fill cream puffs or top cake slices with strawberry creme.

Other fresh berries, such as raspberries or blueberries may be used instead of strawberries.

Clubs

ROMANIA — Mrs. Carrie Hinton of 1903 N. Fulton Avenue entertained the social club, this week.

The club will celebrate its 29th anniversary with a program at Orchid Street Baptist Church on May 28. They also plan a trip to Niagara Falls. Miss Mary Ransom is president.

* * *

SOCIAL EIGHT—The savings club met in the home of Mrs. Evelyn Jenkins, 615 Bentalou St., Tuesday evening.

Mrs. Mable Lawson of 202 Denison St. will be hostess at the next session.

Super Suds 5 oz. 25¢

Giant Size 65c

RONNIE'S MARKET

2565 Robb St.

TULIP—Mrs. Mary Brown was hostess to the club at her home, 2414 Woodbrook Ave., this week.

The club will hold its annual tea at the YWCA in June. The next meeting will be with Mrs. Mildred Brown, 2801 Riggs Avenue.

THE WOMEN'S AUXILIARY TO THE MONUMENTAL MEDICAL ASSOCIATION will present for the benefit of PROVIDENT HOSPITAL

THE HOWARD UNIVERSITY CHOIR

Under the Direction of Dean Warner Lawson

This is the same fine group which drew thousands of enthusiastic people on its 35 - city tour of South America under the sponsorship of the U.S. State Department.

This same group has also been presented for two years on the regular Wednesday night series by the Baltimore Symphony Orchestra.

SUNDAY, MAY 14th — 5 P.M.

POLYTECHNIC AUDITORIUM

NORTH AND CALVERT STREET

GENERAL ADMISSION $2

TICKETS MAY BE SECURED BY CALLING: Mrs. Eric White, President, Longwood 6-6514; Dr. Delores Hunt, Chairman; Mrs. Serena Holmes, Forest 7-6662; Mrs. Walter Young, ID. 5-3817; Mrs. Johnson, LA. 3-2085.

GLEN BURNIE NOTES

Minister's Wives pick living doll

By FELICIA ADAMS

The Ministers Wives of the South Baltimore District held their living doll contest at the Mt. Zion Methodist Church, Magothy, Md. Mrs. Hilton Parker, president, presided.

Participants were Mesdames Odell Carr, Louise Smith, Eunice Turner; Misses Amelia Parker, Yvonne Fisher.

The living dolls from the Huntingtown Charge were crowned. Mrs. William Brown was sponsor. Second place dolls were from the Halls Magothy Charge, sponsored by Mrs. Leslie Dyson.

Annual Men's Day was held at the St. John Methodist Church, Patapsco, Md. The Rev. Siles J. Mack was speaker. The men raised more than $400.

The ladies of the John Wesley Methodist Church, Waterbury, held their Woman's Day on Sunday. The speaker for the morning was the Rev. Miss Era Ferral of the Emmanuel Christian Church, Baltimore. The afternoon speaker was the Rev. Mrs. Viola Cannon of the Orchard Street Methodist Church. The ladies raised over $1,500. Mrs. Annie Edwards, chairman, and Mrs. Marion Bowman, co-chairman.

* * *

THE ANNUAL baby contest of the Metropolitan Methodist Church was held recently. Over $200 was raised. Winner was Robyn Griffin.

Other babies were Norris Wright, Renita Gambrill, Donald Kess Jr., Sherlina Chase, Carl Brightful.

A surprise birthday party was given to Mrs. Douglas Bowman, wife of the pastor of the Waterbury Charge. After the choir rehearsal of the young adults and the senior choirs at the Fowler Church, the two groups presented her with two large bags of gifts and a beautifully decorated cake. A birthday supper was served in the church hall. Miss Sarah Matthews is president of the Senior Choir; Mrs. Margaret Peters, president of the Young Adult Choir.

Mr. and Mrs. Robert Smith had as their dinner guests on Sunday, the Rev. Mr. and Mrs. James Adams and sons, Andre and James Jr., Mr. and Mrs. Collie Williams and daughters, Sadie Mae and Verlene, Mrs. Smith's sons, Leroy, Edward, Steven and Melvin.

Meet set on racial relations

Pedro San Juan, assistant chief of protocol of the Department of State, will launch Maryland's First Regional conference on Race Relations.

The Maryland Commission on Interracial Problems and Relations is sponsoring the conference on May 6 in Rockville. The Montogmery County Commission on Human Relations hosts the activity in the County Office Building.

The Regional Conference will include five counties, Georges, Howard, Frederick and Washington.

Each of the counties will be represented on a panel in each of the workshops on education, public accommodations, housing, employment and church.

Clubs

LES AMIES — The club held its monthly meeting at the home of Mrs. Octavia Jones.

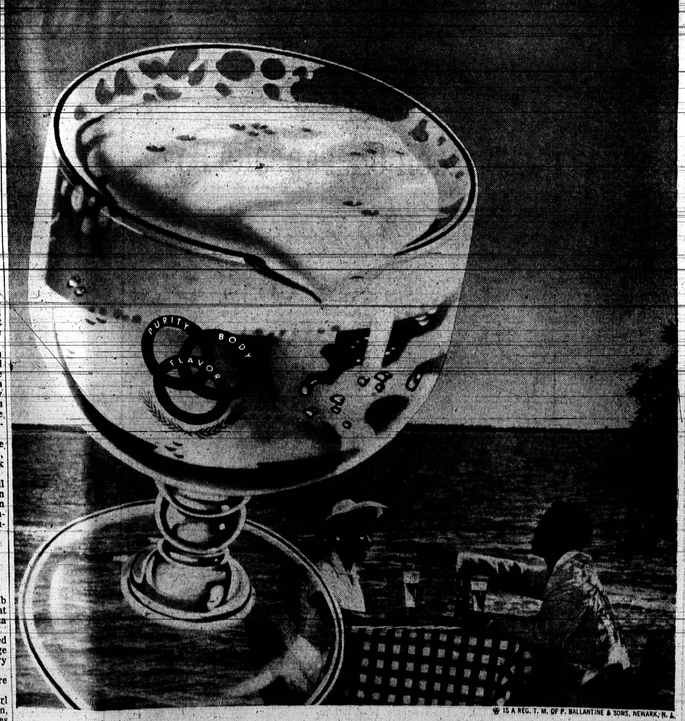
The business discussed was the annual rummage sale to be held at the Cherry Hill Community Center.

After the business there was food and fun for all.

About were: Mrs. Pearl Moulton, Annabelle Ruffin, Delia Saunders, Frances Gardner, Jeanne Tyler, Josephine Johnson Brown, Evelyn Gail, Natalie Bundey, Deloris Adams and Catherine Coleman.

* * *

STARLIGHT — Mrs. Pauline Eaton of 3015 Gwynns Falls Parkway was hostess to the savings club on Saturday evening.



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AFRO PATTERNS

4786 SIZES 12–20

4828 SIZES 2–10

by Anne Adams

INDOORS OR OUT, gardening or golfing, step lively in fashion's newest zip-front culotte dress.

Note smart action back gives you plenty of "reaching room." Sew-easy in crisp cottons.

Printed Pattern 4786 comes in Misses' Sizes 12, 14, 16, 18 and 20. Size 16 takes four and three - eights yards 45-inch fabric.

* * *

EVEN A beginner can sew this sun-fun dress for a youngster in one day.

It is a fabric-saver, too. Whip up one, two three gay versions for practically pennies. Note pockets, back-interest belt.

Printed Pattern 4828 comes in Children Sizes 2, 4, 6, 8, 10. Size 6 dress takes one and threefourth yards of 39-inch material.

* * *

SEND 50 CENTS in coins for each pattern. Add 10 cents for each pattern for first-class mailing.

Send to Anne Adams, care of AFRO-AMERICAN, Pattern Department, 243 West 17th Street, New York 11, N.Y. Print plainly name, address with zone, size and style number.

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441 N. Gay St.

COOKING IS FUN

Punch makes ideal reception beverage

Just in case you've always thought the ever-popular drink, punch, got its name from its flavor impact, you are almost right. Actually "punch" was once the Hindi word "panch" meaning "five"; alcohol in some form, water, lemon, sugar and spice.

Modern punch may or may not include alcohol, but it relies heavily on fresh fruit juices and carbonated beverages. Now, however, we suggest another ingredient for fruit punches. Surprising as it may seem to some punch lovers, a little pure vanilla extract does wonders for the flavor, enhancing the taste of the fruit.

PUNCH IS an ideal beverage for a reception or party. Pour it into the handsomest bowl you own or can borrow and set it right in the middle of all your party goodies. Float whole strawberries on it, complete with stems. Orange and lemon slices, too, are buoyant. Or, let a scattering of daisies, small roses or violets drift lazily on the surface.

Sink a little dry ice in your punch and it will not only cool the beverage most efficiently without diluting it, but will send up a fizz of little bubbles, best champagne style. Another handsome thing to do: drape opulent clusters of grapes over the rim of the punch bowl, letting some of the grapes spill down into the punch.

To wreath the punch bowl with fresh flowers, cut a styrofoam base for your punch bowl and punch holes in it with a pencil or other object. Let flowers drink their fill in deep water for an hour, then wrap stem ends in wet cotton and set in styrofoam.

The starting point of a punch with punch is one of these recipes.

* * *

VANILLA RHUBARB PUNCH is made with 1 quart diced rhubard, 1 quart water, 1½ cups sugar, 1 cup fresh lemon juice, 2 cups fresh orange juice, 1½ teaspoons pure vanilla extract, Orange slices, and Whole cloves.

Combine rhubarb and water. Cover. Bring to boiling point and cook slowly 10 minutes. Cool and strain. Stir in sugar, lemon juice, orange juice and pure vanilla extract.

Pour into a punch bowl over ice cubes.

YIELD: 8 to 10 servings.

FOR VANILLA Cranberry Punch use 1 quart cranberry juice, ½ cup lemon juice, 1 cup orange juice, ½ cup sugar, 2 cups water, 1 teaspoon pure vanilla extract, lemon slices and fresh mint leaves.

Combine fruit juices, sugar, water and pure vanilla extract. Pour into a punch bowl over ice cubes. Add sliced strawberries and lemon slices over the top.

YIELD: Approximately 4 quarts.

* * *

MAKE PARTY PUNCH with 1 quart apple juice, 2 cups pineapple juice, 1 cup orange juice, 1 cup lemon juice, 1 cup grapefruit juice, 2 cups apricot nectar, 2 cups cold water, ¾ cup sugar, 2 teaspoons pure vanilla extract, 1 quart club soda, 6 fresh strawberries, sliced, and fresh lemon slices.

Combine fruit juices, water, sugar and pure vanilla extract. Pour mixture into a punch bowl over ice cubes. Add club soda just before serving. Float sliced strawberries and lemon slices over the top.

YIELD: Approximately 4 quarts.

* * *

FOR VANILLA PINK Lemonade you will need 2 packages (10 oz. each) frozen raspberries, ½ cup fresh lemon juice, 3/4 cup sugar, 4 cups water, 1 teaspoon pure vanilla extract, ice cubes, lemon slices, and fresh mint.

Thaw berries and put through a sieve or buzz in a blender. Strain and mix with lemon juice, sugar, water and pure vanilla extract. Serve in a punch bowl over ice cubes. Garnish with fresh lemon slices and sprigs of fresh mint.

YIELD: 7 cups.

* * *

GRADUATION FRUIT punch is made with 1½ cups sugar, 2 quarts strong hot tea, 1 cup lemon juice, 2 cups orange juice, 4 cups pineapple juice, 2 cups grapefruit juice, 3 cups cold water, 2 teaspoons pure vanilla extract, fresh orange slices, and fresh mint leaves.

Add sugar to hot tea. Cool it. Add fruit juices, water and pure vanilla extract. Pour mixture into a punch bowl over ice. Add gingerale just before serving. Float orange slices and fresh mint over the top.

YIELD: Approximately 5½ quarts.

Apple sauce sparks sherbet

For an especially delightful sherbet try this, sparked with Musselman's apple sauce.

Applesauce Sherbet is made with two one-half cups Musselman's applesauce, one-fourth cup lemon juice, one-half cup Musselman's apple juice, two-third cup granulated sugar, one cup orange juice, and one egg white.

Put Musselman's applesauce through a fine sieve. Add the next four ingredients. Mix well. Freeze to a slightly mushy consistency. Remove from freezer; fold in well beaten egg white. Pour into refrigerator trays and freeze until firm. Serves 8 to 10.

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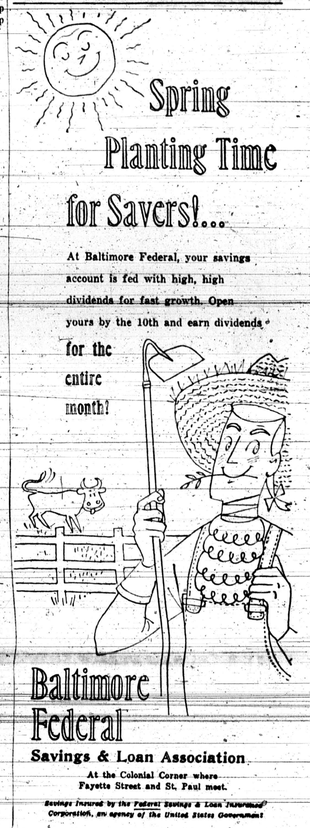

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